

Waikiki Meatballs

Meatballs -

1 ½ lbs ground beef
2/3 C cracker crumbs (or bread crumbs)
1/3 C minced onion
1 egg
1 ½ tsp salt
¼ tsp ginger
¼ C milk

Sauce -

2 T cornstarch
½ C brown sugar
1 can (13 ½ oz) pineapple tidbits, drained, reserving syrup
1/3 C vinegar
1 T shoyu
1/3 C chopped green pepper (optional)

Mix meatball ingredients and form into 1 in balls. Microwave in two batches. MW 1 min, turn meatballs and MW another min or til done.

In a medium sauce pan, mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and shoyu until smooth. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 min. Add meatballs, pineapple tidbits and green pepper.